

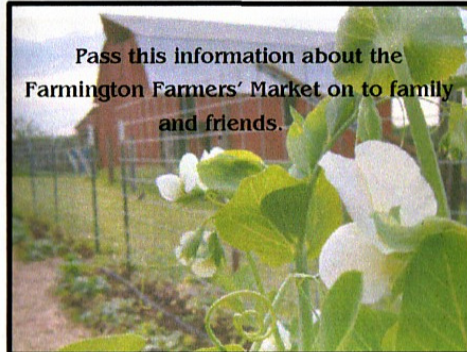
Becoming a Vendor

Interested in becoming a vendor at the Farmington Farmers' Market? Here are some of the highlights of our rules and regulations:

- Farmington Farmers' Market is a producers only market. This means you must have grown or raised the vegetables, fruit, eggs, meat, or other agricultural product yourself. No resale from auctions or other sources is allowed.
- A limited amount of non-agricultural products are allowed but must have been created by the seller.
- The products must have been produced within about 50 miles of Farmington.

For more information on becoming a vendor contact Ginny Smith at:
573.756.2284

Pass It On



FARMINGTON FARMERS' MARKET

VFW Parking Lot Karsch Blvd.

April - October

Saturday Market Wednesday Market
7 a.m. - 11 a.m. 2 p.m. - 5 p.m.

**BUY LOCAL AND TREAT
YOURSELF TO EXCEPTIONAL
TASTE AND FRESHNESS!**

For more information contact Becky
Landrum at 573-756-5876 or Ginny Smith
at 573-756-2284



About Our Market

The Farmington Farmers' Market is a member run organization that is a 'producers only' market. All members are subject to undergo an on-site inspection by one of the Market's officers annually according to Market rules. This is to ensure the consumer that the products they are buying are truly locally produced.

At our Market you can find a variety of seasonal fruits and vegetables, eggs, maple syrup, cut flowers, baked goods, jams, jellies, and preserves.

The goal of our Market is to provide a direct marketing outlet for local farmers, to offer high quality, locally produced products, and to foster exchange of information between producer and consumer. All items sold are produced within about a 50 mile radius of Farmington.

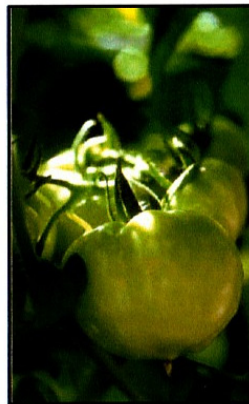
About Our Producers

Our Market is comprised of a mix of conventional, sustainable, and organic producers. A smaller portion of the market is comprised of cooks and bakers.

You will find farmers who grow heirloom vegetables, a variety of flowers and plants, and your traditional garden produce such as sweet corn, summer squash, tomatoes, and green beans. Value-added farm products such as jams, jellies are also found at the Market.



History of the Market



In the early summer of 2000, Ron Hale suggested to the City of Farmington that the City should have a Farmers' Market. With Becky Landrum as manager, Ron started contacting area farmers. In July, the first market opened with five farmers participating.

Under Ron's leadership the market flourished and grew each year. His ideas for improvement helped make his vision a reality. Rules were developed as needed and in 2004 a Board of Directors was elected. In 2006 a savings plan was developed so the Market could promote and better serve the community.

Benefits of Shopping Locally

- Competitively priced, high quality produce.
- Benefit to the environment in the form of sustainably grown produce that reduces our carbon footprint by reducing 'food miles' (miles food travels from the point of production to consumption).
- The economic effect of shopping at a farmers' market that carries only locally produced products can be significant. The money spent often circulates many times in the local economy before leaving the area.

